

ISSUE
02

M&C

MITCHELL & COOPER
EST. 1879

COMPLETE PRODUCT GUIDE

INTRODUCING:

The iconic Bonzer Black Can Opener has a **NEW** look. Featuring a black body to unify the product line.

PERFECT FOR:

The fast-paced restaurant chef, the bustling hotel kitchen, the healthcare heroes and the dedicated school canteen assistant.

JUST IN:

Give life to your plate and elevate your presentation game with Silikomart Naturae silicone moulds.



WELCOME TO OUR CATALOGUE

Dear Valued Customers,

It is with great pleasure that I introduce you to our latest collection, featuring the innovative Dito Sama Prep4You machines and the exquisite Bonzer Elements wooden products.

At Mitchell & Cooper, we are committed to providing you with the highest quality products that combine functionality, durability, and aesthetic appeal. In this edition we introduce two new ranges, Dito Sama and Bonzer Elements. Dito Sama Prep4You machines are designed to revolutionise your kitchen experience, offering unparalleled efficiency and precision. These machines will elevate chefs culinary creations to new heights.

In addition to our cutting-edge kitchen equipment, we are proud to present Bonzer Elements wooden products. Crafted with meticulous attention to detail, these items bring a touch of natural elegance to any space. From beautifully designed risers and displays to unique decorative pieces, each product is a testament to our dedication to craftsmanship and sustainability.

We invite you to explore our catalogue and discover the perfect additions to your business. Thank you for choosing M&C, where quality and innovation meet.

Warm regards,

Guy Cooper
Managing Director

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HOW TO ORDER



BECOME A DISTRIBUTOR

At Mitchell & Cooper Ltd we take immense pride in serving our valued customers by supplying them with renowned catering equipment brands, solidifying our position as industry leaders.

Create an account on our website and become a trusted partner.

Alternatively:
Place your order via email to:
sales@mitchellcooper.co.uk

Contact us:
+44 (0)1825 765511

DELIVERY

Mainland Great Britain:

- Next day delivery for orders placed before 12:00pm
- FREE delivery on orders above £150
- £7.95 delivery (ex VAT) on orders below £250
- Next day AM delivery available (at additional cost)

Northern Ireland & Republic of Ireland:

- 1-3 day delivery
- FREE delivery on orders above £350/€400
- £24.95 delivery on orders below £350/€400

Highlands & Islands:

- 1-3 day delivery
- FREE delivery over £350
- £40 delivery on orders below £350

Channel Islands:

- 1-3 day delivery
- FREE delivery on orders above £350
- £54 delivery on orders below £350

Rest of the world:

- Delivery to be advised
- Carriage is worked on an individual basis

JOIN US: mitchellandcooper bonzerprofessional

Mitchell & Cooper Ltd Bonzer

MitchellcooperLtd Bonzerprofessional

MitchellcooperLtd

THE WORKHORSE FOR



THE WORKFORCE



Being The Professionals Choice means to provide skilful individuals in the hospitality sector with the right tools for the job at any given time using innovative solutions with the confidence of unparalleled quality, durability and dependability.



SCAN
for brand page

BONZER[®]
ELEMENTS



NEW
front of
house range



Our complete range of wooden displayware, crafted from high-quality oak and walnut, ensures timeless elegance and enduring appeal, seamlessly integrating into any decor style. With bespoke options also available, customers can customise pieces to perfectly match their individual needs and aesthetic preferences, providing both functionality and sophisticated charm.

FEATURES

Craftsmanship
The attention to detail and skill involved in handcrafted wooden displays creates unique, timeless pieces that enhance any space. Craftsmanship in wooden display products ensures exceptional quality and durability, elevating the aesthetic appeal and functionality of the items.

Highest Quality Wood
The rich, natural grain and colour of oak and walnut add a touch of elegance and sophistication, significantly enhancing the overall aesthetic appeal. Using high-quality wood such as oak and walnut instead of cheaper acacia provides superior strength and longevity, making the products more durable and resilient over time.

Timeless Elegance
This enduring appeal not only adds a sense of sophistication and class but also provides long-lasting value and versatility. Timeless elegance in wooden displayware is crucial as it ensures the pieces remain stylish and relevant across different eras, enhancing the decor of any setting.

Complete Range Available For Display
The comprehensive selection ensures that every piece, from shelves to stands, can seamlessly integrate into any decor style, providing both functionality and aesthetic harmony. Having a complete range of displayware available allows customers to find precisely what they need to suit their specific display requirements and preferences.

FSC Certified
Our buffet displayware products are meticulously crafted from FSC-certified wood, offering not only a sophisticated and stylish presentation but also a strong commitment to environmental sustainability and responsible forestry practices, ensuring that every piece contributes to the preservation of our planet’s forests for future generations.

3 Layer Stand
Small, medium, large
Oak

Code: Small: 13101-10
Medium: 13101-09
Large: 13101-08

Buffet Basket
Small, medium, large
Walnut

Code: 15 x 15 x 15cm: 13096-01
34 x 26 x 17.5cm: 13096-02
36.5 x 26 x 27cm: 13096-03

Rectangular Step Riser
Set of 3
Walnut

Code: 13099-03

Crate Riser
Small, medium, large, extra large
Oak

Code: 16.5 x 16.5 x 9cm: 13099-09
20 x 20 x 10.5cm: 13099-10
25 x 25 x 11.5cm: 13099-11
29 x 29 x 12.5cm: 13099-12

Buffet Straight Bowl
Small, medium, large
Walnut

Code: 18 x 8cm: 13095-04
24 x 8cm: 13095-05
30 x 10cm: 13095-06

Box Riser
Small, medium
Walnut

Code: 15 x 15 x 15cm: 13099-07
20 x 20 x 20cm: 13099-08

Three Step Riser
Set of 3
Walnut

Code: 13099-01

Afternoon Tea Stand
22 x 24 x 55cm
Walnut, Oak, Black, White

Code: Walnut: 13100-08
Oak: 13100-09
Black: 13100-10
White: 13100-11

Buffet Concave Bowl
Small, medium
Walnut

Code: 12 x 7cm: 13095-07
14 x 9cm: 13095-08

Block Riser
Small, medium, large
Oak

Code: 29 x 29 x 7.5cm: 13099-04
29 x 29 x 11cm: 13099-05
29 x 29 x 15cm: 13099-06

Oval Step Riser
Set of 3
Walnut

Code: 13099-02



DISPLAYWARE



Code: 13111-01
Ø25 x 9cm: 13111-01
Ø30 x 12cm: 13111-02

Round Riser
Small, large
Walnut



Code: 13111-03
Ø28 x 9cm: 13111-03
Ø30 x 11cm: 13111-04

White Cake Stand
Small, large
Walnut



Code: 13111-05

White Marble Cake Stand
Ø30 x Ø27 x 9cm
Walnut, marble



Code: 13111-06

Black Marble Cake Stand
Ø30 x Ø27 x 9cm
Walnut, marble



Code: 13111-07

Walnut Cake Stand-01
Ø30 x 11cm
Walnut



Code: 13111-08

Walnut Cake Stand-02
Ø25 x 11cm
Walnut



Code: 13112-01

Dessert Cheese Dome-01
Ø24 x 16cm
Oak



Code: 13112-02

Dessert Cheese Dome-02
Ø28 x 21cm
Walnut



Code: 13112-03

Dessert Cheese Dome-03
Ø20 x 23cm
Walnut



Code: 13113-01

Buffet Display Stand - Slatted
72.5 x 51 x 32cm
Oak



Code: 13113-02

Buffet Display Stand - Segment
72.5 x 51 x 32cm
Oak



Code: 17 x 8.5cm: 13094-01
27 x 13cm: 13094-02
32.5 x 21cm: 13094-03

Cake Stand
Small, medium, large
Walnut

ROUND STANDS & ACCESSORIES

BUFFET STAND:



Code: 13100-04

Buffet Stand Small (bowl not included)
22 x 9.5cm
Black stainless steel



Code: 13100-05

Buffet Stand Medium (bowl not included)
22 x 18.5cm
Black stainless steel



Code: 13100-06

Buffet Stand Large (bowl not included)
22 x 26.5cm
Black stainless steel



Code: 13100-07

Buffet Stand Extra Large (bowl not included)
22 x 35.5cm
Black stainless steel

BUFFET STAND COMPATIBLE WITH:



Code: 21 x 7.5cm, 13095-01
24.5 x 9.5cm, 13095-02
28.5cm x 10cm, 13095-03

Buffet Bowl
Small, medium, large
Walnut



Code: Walnut: 13102-01
Oak: 13102-02

Buffet Plinth
32 x 2.5cm
Walnut, Oak

SMALL TRIO LEG STAND:



Code: 13100-01

Trio Leg Stand Small (platter not included)
36 x 16.5cm
Black stainless steel



Code: 13097-02

Buffet Platter Small
30 x 3.5cm
Walnut

MEDIUM TRIO LEG STAND:



Code: 13100-02

Trio Leg Stand Medium (platter not included)
33 x 24.5cm
Black stainless steel



Code: 13097-01

Buffet Platter Medium
35 x 4cm
Walnut

LARGE TRIO LEG STAND:



Code: 13100-03

Trio Leg Stand Large (platter not included)
44 x 33.5cm
Black stainless steel



Code: 13097-03

Buffet Platter Large
41.5 x 4.5cm
Walnut



ROUND STANDS & ACCESSORIES

RECTANGLE STANDS & ACCESSORIES

GN 1/2 TRAYS:



Code: 13098-01

Stand Tray Low GN 1/2
26.5 x 32.5 x 4.5cm
Oak



Code: 13098-02

Stand Tray High GN 1/2
26.5 x 32.5 x 7.5cm
Oak

COMPATIBLE WITH:



Code: 13101-01

1 Tier Stand GN 1/2 (tray not included)
26.5 x 32.5 x 22cm
Oak



Code: 13101-03

2 Tier Stand GN 1/2 (trays not included)
26.5 x 32.5 x 44cm
Oak



Code: 13101-05

3 Tier Stand GN 1/2 (trays not included)
26.5 x 32.5 x 65cm
Oak

TRAYS
not included

GN 1/1 TRAYS:



Code: 13098-03

Stand Tray Low GN 1/1
53 x 32.5 x 4.5cm
Oak



Code: 13098-04

Stand Tray High GN 1/1
53 x 32.5 x 7.5cm
Oak



Code: 13098-05

Bread Cutting Board GN 1/1
53 x 32.5 x 8cm
Oak

FITS
into GN 1/1
trays

COMPATIBLE WITH:



Code: 13101-02

1 Tier Stand GN 1/1
53 x 32.5 x 22cm
Oak



Code: 13101-04

2 Tier Stand GN 1/1
53 x 32.5 x 44cm
Oak



Code: 13101-06

3 Tier Stand GN 1/1
53 x 32.5 x 65cm
Oak

TRAYS
not included

COMPLETE UNIT:



Code: 13101-07

Tray Stand
50 x 40 x 37cm
Oak

Industries used in:



Hotels



Restaurants/
Fast Food



Cafes



Bakeries

www.mitchellcooper.co.uk



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RECTANGLE STANDS & ACCESSORIES

BOARDS



BOARDS



Code: 27 x 17 x 3cm: 13106-01
32 x 20 x 3cm: 13106-02

Round Board with Handle
Small, large
Walnut



Code: 13106-03

Round Board with Handle-03
40 x 30 x 2.5cm
Oak



Code: 13106-04

Round Board with Handle-04
40 x 30 x 1.6cm
Oak



Code: 13106-05

Round Board with Handle-05
35.5 x 25.5 x 2cm
Oak



Code: 36 x 26 x 2cm: 13106-06
44 x 32 x 2cm: 13106-07

Round Board with Handle
Small, large
Walnut



Code: 13106-08

Round Board - Oak
Ø34 x 2cm
Oak



Code: 13106-09

Round Board - Walnut
Ø29 x 2cm
Walnut



Code: 13108-01

Rectangular Cutting Board
30.5 x 22.5 x 5cm
Walnut



Code: 13107-01

Rectangular Board Set of 3 with Handles
Small, medium, large
Oak



Code: 40 x 23 x 2cm: 13107-03
53.5 x 31 x 2cm: 13107-02

Rectangular Board with Handle
Small, large
Walnut



Code: 13107-04

Rectangular Board with Handle-03
72 x 28 x 2cm
Walnut



Code: 13107-05

Rectangular Board with Handle-04
59 x 25 x 1.8cm
Walnut



Rectangular Board with Handle-05
30 x 15 x 1.6cm
Walnut



Rectangular Board with Handle-06
40 x 20 x 1.6cm
Oak



Rectangular Board with Handle-07
40 x 20 x 1.6cm
Dark oak



Rectangular Board with Handle-08
32 x 28 x 1.6cm
Walnut



Rustic Edged Board with Handle
38 x 20 x 2cm
Walnut



Rectangular Board with Handle-09
40 x 20 x 1.6cm
Walnut



Rectangular Board with Handle-10
35 x 20 x 1.6cm
Walnut



Rectangular Board with Handle-11
35 x 20 x 1.6cm
Oak



Rectangular Board
Small, medium, large
Oak





Rectangular Board
35 x 25 x 2cm
Walnut



Oval Cicchetti Presentation Board
119.5 x 47.5 x 2cm
Oak



Oval Cicchetti Board
119.5 x 47.5 x 2cm
Oak



Oval Cicchetti Board
29 x 19 x 2cm
Walnut



Waterdrop Cicchetti Board
Small, medium, large
Oak



Bespoke Items Available
With bespoke branding services, your logo can feature on our Bonzer Elements range to create a distinctive identity, setting your business from the rest whilst add appealing value to your products and service.

We take pride in working with you to create high quality products that suit your needs, with low order quantities and short lead times.

Get in touch with a member of our sales team to see where the endless possibilities could take you!



BOWLS



Acacia Wood Bowl
Ø26.5 x 6.5cm
Acacia

Code: 13110-01



Acacia Wood Bowl
Small, large
Acacia

Code: Ø15 x 9cm: 13110-02
Ø15 x 12cm: 13110-03



Acacia Wood Bowl
Large, extra large
Acacia

Code: Ø28.5 x 10cm: 13110-04
Ø25 x 9cm: 13110-05



Olive Wood Bowl Set of 3
Small, medium large
Olive

Code: 13110-06



Walnut Wood Bowl Set of 3
Small, medium, large
Walnut

Code: 13110-07



Oak Wood Bowl
Small, large
Oak

Code: Ø10.5 x 8cm: 13110-08
Ø25 x 9cm: 13110-09



Olive Wood Bowl
Ø22 x 8cm
Olive

Code: 13110-10



Tortilla Basket with Lid
Ø19 x 5.5cm
Acacia

Code: 13110-11



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for full range online





TRAYS



Code: Ø20 x 3.5cm: 13114-01
Ø26 x 3.5cm: 13114-02

Round Service Tray
Small, large
Oak



Code: Ø20 x 4.5cm: 13114-03
Ø28 x 4.5cm: 13114-04

Round Service Tray
Small, large
Walnut, lacquered



Code: 13114-05

Square Service Tray
24.5 x 24.5 x 2cm
Oak



Code: 29 x 17 x 2cm: 13114-07
43.5 x 25.5 x 2cm: 13114-06

Rectangular Service Tray
Small, large
Oak



Code: 39 x 29 x 4.5cm: 13114-08
42 x 32 x 4.5cm: 13114-09

Rectangular Service Tray with Handle
Small, large
Walnut, lacquered



Code: 13114-10

Rectangular Tea Tray
38 x 15 x 3cm
Walnut, lacquered



Code: 13114-11

Classic Butler Tray with Stand
37.5 x 49 x 55cm
Walnut, lacquered



Code: 13114-12

Classic Folding Room Tray
35 x 54.5 x 29cm
Walnut, lacquered



Code: 13114-14

Modern Folding Room Tray
42 x 30.4cm
Oak, lacquered



Code: 13114-13

Modern Butler Tray with Stand
66 x 47.5 x 78.5cm
Oak, lacquered



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Bonzer Barware combines elegant design with exceptional functionality, offering a range of high-quality tools that enhance the bartending experience. Crafted by professionals for professional use, each piece ensures precise performance and durability, making it an indispensable addition to any bar setup. Our bespoke branding department offer a unique service to lift any brand with customised barware.

FEATURES

- Functionality**
All of the Bonzer strainers feature the curved handle which is aligned for optimum comfort of use that fits perfectly in the hand, whatever your preferred straining style is.
- Finish**
Made from 304 stainless steel, the tools have been designed to serve a lifetime. Available in stainless steel, distressed steel and silver, gold, copper plating for an added touch of luxury.
- The Complete Set**
Perfectly balanced barware that fuse elegant style and functionality.

Bespoke Branding
Our signature barware is fully customisable to elevate your brand and deliver a unique experience whether it is for gifting, brand awareness or corporate events, our in-house services will add a touch of class and sophistication. Screen printing, pad printing, etching/engraving and impact branding available.



HERITAGE RANGE

Code: Stainless steel: 10087-04
Distressed steel: 10087-05

Heritage Hawthorne Strainer
High quality oversized spring with secure spring
Ergonomic design

SS DS

Code: Stainless steel: 10085-04
Distressed steel: 10085-05

Heritage Fine Strainer
Fine mesh for super smooth drink
Designed to perform with Hawthorne

SS DS

Code: Stainless steel: 10092-04
Distressed steel: 10092-05

Heritage Julep Strainer
A timeless classic
Ideal for use with Mixing Vessels

SS DS

Code: Stainless steel: 10095-04
Distressed steel: 10095-05

Heritage Sprung Julep Strainer
Designed for throwing drinks
Oversized spring keeps strainer extra secure

SS DS

CLASSIC RANGE

Code: 10447-02

Hawthorne Strainer
High quality oversized spring with secure spring
Ergonomic design

SS

Code: 10448-02

Sprung Julep Strainer
Antique style spring with thicker coil
Makes perfect juleps

SS

Code: 12917-01

Fine Strainer
Fine mesh
Dishwasher safe

SS

LIFETIME WARRANTY
BONZER®
PROMISE

Items marked * include our Lifetime Warranty Promise

JIGGERS

Code: 20/40ml: 10118-02
25/50ml: 10118-03
30/60ml: 10118-07

Classic Jigger
High quality stainless steel
20/40ml, 25/50ml, 30/60ml

SS

Code: 25/50ml: SS: 10511-02 / DS: 1511-06 / Copper: 10511-01
1/2oz: SS: 10511-03 / Copper: 10511-05 / Gold: 10511-04

Japanese Jigger
Stainless steel
25/50ml, 1/2oz

SS DS G C

Code: 12821-01

Cocktails Made Easy Jigger
The ultimate jigger for speed and accuracy
Measurement options for 1.5ml-60ml

Created By Simon Difford, Crafted By Bonzer
The Easy Jigger®: your go-to cocktail measure for home and pro bartending. Its unique design, with clear red markings visible from above, offers versatile grip options. Ranging from 1.25 ml to 60 ml (1/24 oz to 2 oz), it displays both ounce and millilitre measurements.

BOSTON TINS



BOSTON TINS



Heritage Boston Tins
Premium thick stainless steel tins with integrated bottom weight
20 & 28oz

Code: 20/28oz 12746-03
20oz: 12746-01
28oz: 12746-02

SS



Boston Tins Stainless Steel
Weighted base
16-28oz

Code: 16oz/28oz 12662-01
16oz: 12662-02
28oz: 12662-03
18/28oz: 12662-04

SS

FEATURES

Lifetime Warranty
Built to last with our Bonzer Lifetime Warranty Promise.

Quality Materials
This duo is crafted from thicker quality gauge materials to ensure they are perfectly balanced and robust, yet flexible.

Weighted Base
A key design feature to guarantee the ultimate experience in bartending is the seamless integrated weighted base to provide the perfect seal when shaking.



Bespoke branding available



Boston Tins Distressed Steel
Weighted base
16-28oz

Code: 16oz 12679-01
16oz: 12679-02
28oz: 12679-03
18/28oz: 12679-04

DS

COLOURS AVAILABLE:



SS DS G C

*MOQs apply



Mixing Vessel
Stainless steel alternative to a mixing glass
22oz

Code: 10104-01

SS



Code: 12583-01

Heritage Stainless/Wood Muddler 10"



Code: 12586-01

Heritage Wooden Muddler 10"

*



Bespoke branding available

Code: 12561-01

Heritage Acetal Muddler 10"



Code: 10058-01

Standard Muddler 8"

*



Code: 12580-01

Heritage Stainless Muddler 10"



Code: Lewes Bag & Muddle: 10097-02
Lewes Bag Only: 10097-01

Lewes Bag & Muddler 10"



Code: 25cm EPNS: 10103-03
25cm: 10103-06
40cm: 10103-08

Bonzer Classic Mixing Spoon
5ml bowl and muddler end
25 & 40cm



Code: 30cm: 10399-01
50cm: 10399-09

Droplet Mixing Spoon
5ml bowl and droplet end
25,40 & 50cm



Code: 30cm: 12338-01
40cm: 12338-02
50cm: 12338-03

Triple Spear Mixing Spoon
5ml bowl and trident end
25,40 & 50cm



Bespoke branding available



Tasting Spoon
Pack of 12



Code: 12811-02

No More Tasting Straws
The Bonzer Tasting Spoon is changing the game in cocktail service. Designed to offer the mixologist a 1ml tasting sample before serving. A great alternative to a traditional throw away straw.



Mexican Elbow
Citrus press

Code: 10102-01



Jerry Springer Whisk
Whisk for adding extra foam to egg whites
Just pop in to dry shake

Code: 10095-01



Ice Tongs
SS C

Code: SS10202-03
Copper: 10202-02



Telescopic Bar Spoon
5ml bowl
Extends 160-415mm

Code: 10120-01



Bar Blade
With pourer release

Code: 10060-01



12oz Ice Scoop
Ergonomic design

Code: 10094-01



Salsa Wine Bucket

Code: 12226-01



Straw Holder
Straws up to 200mm

Code: 10335-01



Bar Board
6x10"

Code: 10062-01



Wine Saver
Remove air from bottle and
keeps fresh

Code: 12381-05
Spare Stopper: 12381-03



Spillstop Oversized Pourers
Pack of 12

Code: 12659-03



Spillstop Pourer S/S
Pack of 12
Standard & jetflow available

Code: Standard: 12659-02
jetflow: 12659-01



Bonzer Pourers
Pack of 12
Chrome & stainless steel available

Code: Chrome: 10114-01
Stainless Steel: 10114-02



Pulltap Original Corkscrew
Quick and easy to use

Code: 12157-01



Pulltap Parrot Corkscrew
Double action lift design

Code: 12155-01



Cantilever Corkscrew
Burgandy

Code: 10357-02



COCKTAIL KITS

COCKTAIL KITS



GREAT
for
beginners

Code: Stainless steel: 12590-06
Distressed steel: 12590-07

7 Piece Cocktail Kit
Tins, Jigger, Muddler, Spoon, Strainer & Bag

SS DS



Bespoke
branding
available



Code: 12563-01



Classic Cocktail Kit
All the essentials
12 piece kit

SS



Code: 12578-01



Heritage Cocktail Kit
All the essential Heritage tools
12 piece kit

SS



Code: 12566-01



Premium Cocktail Kit
Classic tools plus citrus press
13 piece kit

SS



Code: 12572-01



Elite Cocktail Kit
Includes chopping board and bar blade
15 piece kit

SS

Industries used in:



Hotels



Restaurants



Bars

APRONS & TOOL ROLL



APRONS &
TOOL ROLL

BARMAN'S APRON



Stand out from the rest with the Bonzer apron. Available in a range of colours and textiles, all with a premium cotton lining, antique gold details, contrast stitching and quality webbing ties. Finished with practical pockets for tools, note pads and cloths.



Stylish, comfortable, practical
3 colours available



12790-01 12790-02 12790-03

BARMAN'S TOOL ROLL



Large enough to carry up to 24 pieces of equipment the Bonzer Barman's Roll is available in 2 finishes. Both colours have the same wipe clean tan lining, secure elasticated tool holders and come with a fully adjustable leather strap.



Space for complete bar kit
High quality leather or waxed canvas

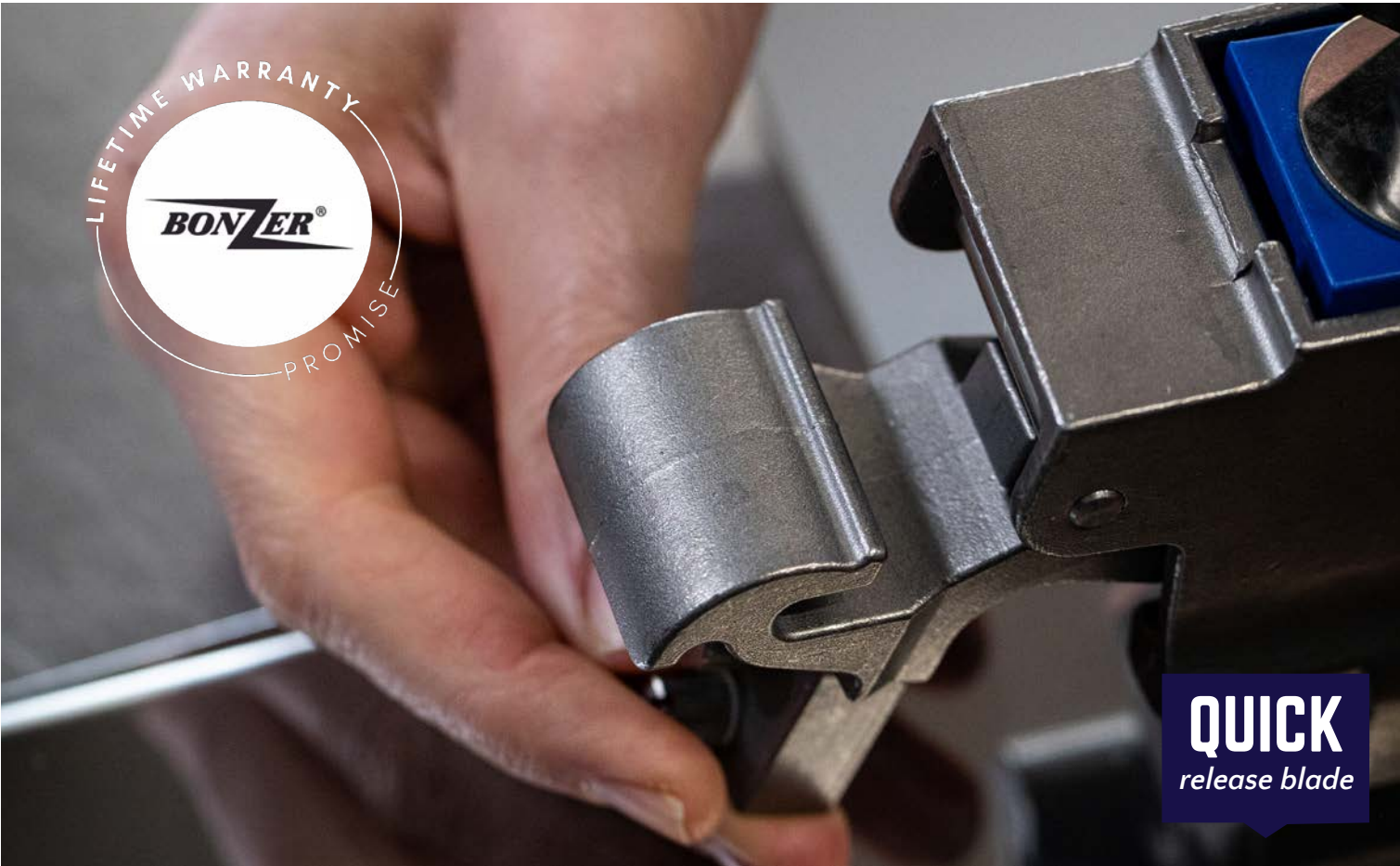


12789-01 12789-02



SCAN
for full range online

CAN OPENERS



For 90 years, Bonzer bench top Can Openers have been manufactured to the same excellence and high standard that went into the first model in the 1930’s. Built to last and survive the harsh working environment of commercial kitchens, all Bonzer Can Openers proudly includes various warranty options which demonstrates our commitment to excellence.

FEATURES

- Red Knob**
The Bonzer name and Red Knob mean British quality. If it doesn't have a red knob, it's not a bonzer.
- Ergonomic Design**
For comfort and ease of use, Bonzer Can Openers have been carefully designed and perfected over the years taking into consideration how users interact with the tools they are working.
- Patented 'Quick Release Blade'**
Unique to Bonzer, all Can Openers feature an easy to removable blade carrier.

Eaziclean
Designed in such a way that they can easily be taken apart for thorough cleaning, keep EHO's happy with a Bonzer Eaziclean model.

- Spares**
Spares are available for all Can Openers to ensure a smooth operation. Our wheels are made from gear cutting grade steel, able to withstand intense pressures and last longer, whilst the blades contain an antibacterial coating for increased safety.
- NSF Certified**
Our can openers are certified hygienic by NSF. (excluding Classic R)

Calculator
We have developed a can open calculator to highlight the savings in both time and money you can make by using the correct Bonzer can opener for the job, find it on our website.

25MM WHEEL CAN OPENER



10

cans per day

Code: 16" Shaft: 10071-01
25" Shaft: 10071-04



Made in the UK

Classic R
16" & 25" shaft lengths
2 year warranty



20

cans per day

Code: 16" Shaft: 10080-01
25" Shaft: 10080-02



NSF certified



Made in the UK

EZ-20
Quick Release Blade
16" & 25" shaft lengths
Lifetime warranty



Code: Classic R: 10291-03
EZ-20: 10291-01
EZ-40-60/Titan: 10291-02



Made in the UK

Spares
Replacement Blade and Wheel Packs
Replace blade and wheel every 3-6 months

40MM WHEEL CAN OPENER - (OPENS CANS TWICE AS FAST)



40

cans per day

Code: 16" Shaft: 10081-01
25" Shaft: 10081-03



NSF certified



Made in the UK

EZ-40
16" & 25" shaft lengths
Lifetime warranty



60

cans per day

Code: 16" Shaft: 10082-01
25" Shaft: 10082-02



NSF certified



Made in the UK

EZ-60
Stainless body & longer handle
16" & 25" shaft lengths
Lifetime+ warranty



60+

cans per day

Code: 25" Shaft: 12584-01



NSF certified



Made in the UK

Titan
Stainless body & handle
25" shaft length
Lifetime+ warranty

Industries used in:



Hospitals



Hotels



Prisons



Schools



Military



Restaurants/
Fast food



Cafes



Care Homes

THE RIGHT TOOL FOR THE JOB
Use our helpful Can Opener calculator to discover which is best for your kitchen.

35

www.mitchellcooper.co.uk

www.mitchellcooper.co.uk

36

PORTIONERS



“In the first year, we saved over £100,000 in food costs alone. Not only that we also eradicated a large portion of food wastage on site, which gave additional savings. Not only have we saved money. We have also managed to make this a much slicker operation. I would encourage anyone to investigate the potential that introducing a portioner regime can bring to a location.”

Geoff Moyle, *Catering Manager, Freeman Hospital*

FEATURES

Extensive Size Range

Offering flexibility for a vast range of produce to be portioned in specific quantities.

Colour Coded

All handles are colour coded for different sizes, making it easier to quickly identify the correct size for use.

Choice of Handle Design

Choose from two handle designs (Unigrip and Litegrip). Each is designed with the users preference in mind. The squeeze operation on the Unigrip is generated from the thumb. The Litegrip is generated from the palm of the users hand.

Solid Construction

The method of joining the bowl tube to the bowl is incredibly strong as it fuses the two parts together to ensure no chance of breakage. The material used in the handles has a memory allowing the compressed handle to flex back to the same position time and time again. Guaranteed to stand the test of time with over 750,000 repetitions showing no sign of fatigue.

No Food Traps

Bonzer Portioners are designed with this in mind; simplicity of our design prevents food traps.

Length

The Unigrip model is available in two lengths, standard and extended. The extended model designed to reach easily into deep gastronorm containers.

UNIGRIP PORTIONER



17
sizes available

A robust, advanced design with a stainless steel bowl and mechanism featuring the one piece universal handle with built in spring. Constructed for either thumb or squeeze operation, the ergonomically shaped Unigrip Portioner offers maximum comfort and ease of use.

The scrapers short drive shaft and smooth single gear mechanism allow power for scooping and releasing even the stiffest foods.

With 17 varying capacities with the bowl sizes ranging from 10-139ml diameter, each with colour coded handle and size number denoting portions per litre for easy differentiation.



Dishwasher safe



NSF certified



Made in the UK

UPGRADED
HANDLE
Smoother & lighter
squeeze!

Colour, bowl size and codes:

4

10123-03

5

10123-04

6

10123-52

8

10123-08

10

10123-09

12

10123-06

14

10123-49

16

10123-20

20

10123-54

24

10123-18

30

10123-05

36

10123-11

40

10123-13

50

10123-50

60

10123-15

70

10123-17

100

10123-12

UNIGRIP EXTENDED PORTIONER



15
sizes available

The same great features of the Unigrip with the added benefit of a longer shaft to scoop to the bottom of even the deepest pans.

As with all portioners, manufactured in our East Sussex Factory, these portioning scoops are built to last and won't let you down.



Dishwasher safe



NSF certified



Made in the UK

UPGRADED
HANDLE
Smoother & lighter
squeeze!

Colour, bowl size and codes:

6

10124-13

8

10124-16

10

10124-01

12

10124-03

14

10124-04

16

10124-05

20

10124-07

24

10124-08

30

10124-09

36

10124-10

40

10124-11

50

10124-12

60

10124-14

70

10124-15

100

10124-02

LITEGRIP PORTIONER



15
sizes available

The Litegrip was designed for both left and right hand use featuring a ergonomic hand squeeze operation and easy food release.

The lightweight and balanced handle (guaranteed against breakage) features a central scraper activating spindle and patent integral return mechanism with no springs to break.



Dishwasher safe



NSF certified



Made in the UK

Colour, bowl size and codes:

6

10101-29

8

10101-03

10

10101-04

12

10101-02

14

10101-28

16

10101-05

20

10101-30

24

10101-12

30

10101-01

36

10101-07

40

1010109

50

10101-06

60

10101-10

70

10101-11

100

10101-08

Industries used in:



Hospitals



Hotels



Prisons



Schools



Military



Restaurants/
Fast Food



Dessert
Houses



Food
Manufacturing



Cafes



Care Homes



SCAN
for full range online

PORTIONER
PRODUCT
DETAILS

Litegrip | Unigrip | Extended Unigrip
Size 100 / Orange
10ml / 0.34oz / 2 teaspoon
Wasabi, Balsamic vinegar
Code: 10101-08 | 10123-12 | 10124-02

Litegrip | Unigrip | Extended Unigrip
Size 70 / Plum
14ml / 0.49oz / 2 3/4 teaspoon
Mayonnaise, Mustard
Code: 10101-11 | 10123-17 | 10124-15

Litegrip | Unigrip | Extended Unigrip
Size 60 / Pink
16ml / 0.56oz / 1 tablespoon
Ketchup, Salad onions
Code: 10101-10 | 10123-15 | 10124-14

Litegrip | Unigrip | Extended Unigrip
Size 50 / Terracotta
19ml / 0.68oz / 4 teaspoon
Guacamole, Pine nuts
Code: 10101-06 | 10123-50 | 10124-12

Litegrip | Unigrip | Extended Unigrip
Size 40 / Orchid
21ml / 0.75oz / 1 1/2 tablespoon
Cashews, Cookie dough
Code: 10101-09 | 10123-13 | 10124-11

Litegrip | Unigrip | Extended Unigrip
Size 36 / Mushroom
28ml / 0.98oz / 1 3/4 tablespoon
Sour cream, Cheese sauce
Code: 10101-07 | 10123-11 | 10124-10

Litegrip | Unigrip | Extended Unigrip
Size 30 / Black
33ml / 1.17oz / 2 1/4 tablespoon
Coleslaw, Sorbet
Code: 10101-01 | 10123-05 | 10124-09

Litegrip | Unigrip | Extended Unigrip
Size 24 / Red
45ml / 1.58oz / 3 tablespoon
Ice cream, Yogurt
Code: 10101-12 | 10123-18 | 10124-08

Litegrip | Unigrip | Extended Unigrip
Size 20 / Yellow
53ml / 1.86oz / 3 1/2 tablespoon
Carrots, Kidney beans
Code: 10101-30 | 10123-54 | 10124-07

Unigrip
Size 4 / Scarlett
236ml / 8oz / 1 cup
Pasta, Rice, Fries
Code: 10123-03

Unigrip
Size 5 / Teal
177ml / 6oz / 3/4 cup
Bulgur wheat, Chilli
Code: 10123-04

Litegrip | Unigrip | Extended Unigrip
Size 6 / White
139ml / 4.8oz / 5/8 cup
Bolognese, Gravy, Broccoli
Code: 10101-29 | 10123-52 | 10124-13

Litegrip | Unigrip | Extended Unigrip
Size 8 / Grey
110ml / 3.8oz / 1/2 cup
Cauliflower, Tuna mayo
Code: 10101-03 | 10123-08 | 10124-16

Litegrip | Unigrip | Extended Unigrip
Size 10 / Ivory
96ml / 3.3oz / 3/8 cup
Peas, Baked beans
Code: 10101-04 | 10123-09 | 10124-01

Litegrip | Unigrip | Extended Unigrip
Size 12 / Green
84ml / 2.9oz / 1/3 cup
Sweetcorn, Pulled pork
Code: 10101-02 | 10123-06 | 10124-03

Litegrip | Unigrip | Extended Unigrip
Size 14 / Sky Blue
73ml / 2.5oz / 1/3 cup
Saag aloo, Burger mince
Code: 10101-28 | 10123-49 | 10124-04

Litegrip | Unigrip | Extended Unigrip
Size 16 / Royal Blue
59ml / 2oz / 1/4 cup
Quinoa, Black beans
Code: 10101-05 | 10123-20 | 10124-05



HIGH DENSITY CUTTING BOARDS

CUTTING BOARDS



Size: 18" x 12" x 1/2" / 46 x 30 x 1.2cm



Dishwasher
safe



NSF
certified

WILL NOT WARP IN DISHWASHER



Code: 10382-01 (blue)



Code: 10382-03 (brown)



Code: 10382-04 (green)



Code: 10382-05 (red)



Code: 10382-06 (white)



Code: 10382-08 (yellow)

Industries used in:



Hospitals



Hotels



Prisons



Schools



Military



Restaurants/
Fast Food



Dessert
Houses



Food
Manufacturing



Cafes



Care Homes



Transport
Hubs



Bakeries

EAZICLEAN OVENWEAR



EAZICLEAN OVENWEAR

FEATURES

Protection

The eaziclean ovenwear range has been created to protect kitchen professionals from heat, steam, hot water and grease.

Certification

The silicone ovenwear is fully CE certified and offers a high level of dexterity and comfort.

Comfort

Including a 100% polycotton inner lining for the ultimate protection to both the front and back of hands.

Eaziclean Technology

With Eaziclean technology, it's as simple as washing your hands to keep these ovenwear looking brand new!



EAZICLEAN HOT MITT



NEW

The 45cm gauntlet style sleeve adds an important forearm safety feature to the mitt when reaching into the deepest ovens.

45cm silicone mitt - pair
One size

Code: 12670-05

EAZICLEAN HOT GLOVE



With the same great qualities as the Hot Mitt, the 5 finger Hot Gloves offers an alternative grip to offer precision and confidence.

Silicone 5 finger glove - pair
One size

Code: 12670-03

Industries used in:





Streamline your beverage service with Bonzer Cup Dispensers. Engineered for efficiency and hygiene, these dispensers neatly organize and dispense cups, accommodating a range of sizes. Their robust, space-saving design ensures easy integration into any setting, from bustling cafes to self-serve stations. With Bonzer’s innovative dispensing gasket, each cup is accessible with minimal effort and maximum cleanliness. Elevate your service experience with Bonzer Cup Dispensers—where functionality meets superior convenience.

FEATURES

- NSF Certified**

Complete Range Of Sizes
Accommodating from espresso cups to XL cinema cups and all those in between.

Warranty
2 year warranty on all parts (excluding gasket).

Made in the UK
The complete range of in counter dispensers are manufactured in the UK and therefore come with the confidence they won’t let you down.
- Spare Gaskets Available**
With a complete range of spare gaskets it’s easy to change cup sizes and maintain the units.

Bespoke Options Available
We can create bespoke solutions for coffee units and counters. If space is an issue we can design a custom solution to fit your design.



XS-XL



Code: 450mm: 12574-01
600mm: 12574-03

Plastic Elevator Cup Dispenser
Horizontal or vertical Mounted
Tube length: 450-600mm

NSF
NSF certified

Made in the UK

XS-XL



Code: 450mm: 12577-01
600mm: 12577-02

Stainless Elevator Cup Dispenser
Horizontal or vertical Mounted
Tube length: 450-600mm

NSF
NSF certified

Made in the UK



Code: SGPA: 10110-01
SGPB: 10110-02

Original Pull-Type Wall Mounted Dispenser
SGPA: 55-65mm
SGPB: 65-73mm

NSF
NSF certified

Made in the UK



XXL-XXXL Available
450-600mm Elevator Cup Dispensers available on request for your dispensing needs. (MOQs may apply)



Code: 450mm: 12575-01
600mm: 12575-04

Plastic Lid Dispenser
Horizontal or vertical mounted
Tube Length: 450-600mm

NSF
NSF certified

Made in the UK



Code: 450mm: 12579-01
600mm: 12579-03

Stainless Lid Dispenser
Horizontal or vertical mounted
Tube Length: 450-600mm

NSF
NSF certified

Made in the UK



See website for codes

Gaskets for Cup Dispensers
Engineered silicone for a perfect fit
5 sizes from 62mm-115mm

NSF
NSF certified

Made in the UK



See website for codes

Gaskets for Lid Dispensers
Engineered silicone for a perfect fit
4 sizes from 79mm-90mm

NSF
NSF certified

Made in the UK

ACCESSORIES



Code: 12277-01

Tube Support Bracket
For cup and lid dispensers
Ideal for horizontal mountings



Code: 153mm: 10112-01
173mm: 10112-02

Bonzer Waste Chutes
Counter mounted
Ring diameter available: 153mm, 173mm



Code: 10119-02

Straw Holder
Counter mounted
Ring diameter: 153mm
Length: 150mm





COUNTERTOP
DISPENSERS

NEW

TABLE TOP CUP HOLDER



Code: 13013-02

Countertop
Size: 225x435x111mm



Bonzer Countertop Cup & Lid Holder is your versatile solution for keeping cups and lids organised in style! Whether you're running a bustling coffee shop, a busy cafeteria, or simply want to declutter kitchen, this sleek and functional holder has got you covered.

NEW

CONDIMENT DISPENSER



Code: 13017-01

Countertop
Size: 197x300x100mm



The Bonzer Condiment Dispenser, the perfect addition to any café or coffee shop looking to enhance their customer experience. This sleek and efficient dispenser is meticulously designed to keep your condiments fresh and organised, ensuring that every serving is a delight.



Industries used in:



Hospitals



Hotels



Fast Food



Bakeries



Cafes



Leisure Centres

QUALITY PROTECTION



SCAN
for brand page

& PERSONAL SAFETY

TUCKER
BURNGUARD®
PROTECTIVE APPAREL

Tucker Safety Products, Inc. was founded in 1986 by Vincent Tucker to produce the highest quality protective apparel in foodservice and kitchen operations. Vincent's catering experience exposed him to weaknesses found with commodity protective products in the commercial kitchen, this leading to the development of the brand.

Code: 15" : 10251-01
18" : 10251-02



Burnguard Poly Cotton Conventional Mitt Single
Protects up to 232°C
15 & 18" available

Code: 36" : 10252-01
42" : 10252-02



Burnguard QuickKlean Apron
Protects up to 232°C
36 & 42" available

Code: 15" : 10254-01
18" : 10254-02



Burnguard QuickKlean Puppet Mitt Single
Removable 100% cotton terry liner
15 & 18" available

Code: 15" : 10250-01
18" : 10250-02



Burnguard Nomex Conventional Mitt Single
Durable nomex exterior
15 & 18" available



PROTECTIVE APPAREL



THE EVOLUTION

OF SHARPENING

Chef'sChoice

Established for over 20 years, Chefs Choice is a world leading brand in the field of knife sharpening. Chefs Choice offers the home cook and professionals worldwide the most extensive choice of 100% diamond abrasive knife sharpeners.



SCAN
for brand page

KNIFE SHARPENERS



KNIFE SHARPENERS

ELECTRIC:



Code: 12652-01

Diamond Hone Angle Select Sharpener 1520
Sharpens both 15° & 20° blades
For straight & serrated knives
Diamond abrasives



Code: 12653-01

2100 Diamond Hone Electric Sharpener
High performance heavy duty sharpener
Diamond abrasives



Code: 12654-01

Asian Knife Electric Sharpener
2 stage sharpener for 15° blades
Diamond Abrasives

MANUAL:



Code: 12655-01

Diamond Hone Pro Knife Sharpener
Sharpener for European, American & Asian Blade
Diamond Abrasives



Code: 12656-01

Diamond Hone Knife Sharpener
Two stage manual sharpener
For straight and serrated knives
Diamond abrasives

CRUSTACEAN STUNNING SYSTEM



SCAN
for brand page

THE WORLD'S ONLY HUMANE

crustastun

A ground breaking appliance designed to revolutionise the way we stun crustaceans. Unlike traditional methods, this innovative device ensures the humane despatch of lobsters, crayfish, and crabs before cooking. With the Crustastun, you can enjoy guilt-free seafood knowing it's been prepared with the utmost compassion.



CRUSTASTUN

FEATURES

Humane
Never again cook or butcher animals alive. Crustastun is recognised by a number of leading welfare groups, including the RSPCA, as a humane and swift method of stunning crustaceans.

Easy to Use
The live crustacean is placed inside the brine-filled unit and the lid is closed. A pre-set electric current is delivered at the touch of a button.

Quick
Compared to boiling, which can take up to three minutes to kill even a small lobster, and cutting the animal in half which is unreliable, Crustastun interrupts the nerve function of the animal within half a second, meaning the shellfish cannot

feel pain. The animal is also killed in under 10 seconds, making it a dramatically quicker process compared to existing methods.

Stress Free
The speed and efficiency of Crustastun reduces stress in animals.

Improve Meat Quality
During multiple blind taste tests, the quality of meat on the plate was dramatically improved when using the Crustastun vs boiling. Taking just 0.5 second to be knocked unconscious the crustacean has significantly less stress hormone released which ensures the meat stays tender. A softer texture and better tasting end product is produced with the Crustastun.



Crustastun
Power supply: 220-240V or 110-120V
Maximum power 1200W
Patents worldwide

Code: 12749-01

Unique sponge wetting scoop:



2 simple settings:



THE DESIRED OUTPUT,

IN LESS TIME



Professionals offering the most suitable range of proven high quality equipment with the highest standards of hygiene and safety at work. For more than 75 years, their main goal has been to turn freshness into a “home-like” experience for the world’s most demanding customers.



SCAN
for brand page

FOOD PROCESSOR

FOOD PROCESSOR

FEATURES

Speed

Available in two speeds: single and variable dependent on your functionality and culinary needs. Each speed obtains uniform results consistently every time.

Compact

With a small footprint, the food processors are easy to move around and store away.

Convenient

Transparent lid equipped with scraper and central hole to add ingredients for continuous working

Blades

Two blade choices: micro-toothed blade rotor for chopping, grinding, mixing and emulsifying and the smooth blade rotor for more concise clean cuts or delicate items such as fresh herbs.

Reliable

Durable and reliable, the industrial induction motor ensures long life and silent operations. Featuring an asynchronous, direct drive motor, it provides extra power without the need for maintenance.

PREP4YOU FOOD PROCESSOR 2.6/3.6L BOWL



NEW

Prep4You Food Processor - Single Speed
2.6l bowl
1500 rpm

Code: 13087-03



NEW

Prep4You Food Processor - Variable Speed
2.6l bowl
500-3600 rpm

Code: 13087-01



NEW

Prep4You Food Processor - Variable Speed
3.6l bowl
500-3600 rpm

Code: 13104-01

Included:



Micro-Toothed Blade Rotor

Code: 2.6l: 13115-04
3.6l: 13115-05



Smooth Blade Rotor
Various sizes

Code: 2.6l: 13115-02
3.6l: 13115-03



Transparent Co-polyester Bowl
2.6l only

Code: 13115-01

Optional extras:

SPEED	PHASES	POWER	RPM	NET WEIGHT
Single	1ph	500w	1500	16.1kg
Variable	1ph	750w	500-3600	17.2kg

Industries used in:



Hospitals



Hotels



Education



Restaurants



Cost Sector



SCAN
for user video

VEGETABLE SLICER



VEGETABLE SLICER

FEATURES

- Speed**
Available in two speeds: single and variable dependent on your functionality and culinary needs for high productivity and maximum flexibility.
- Compact**
With a small footprint, the food processors are easy to move around and store away.
- Time**
Quick and easy to use saving up to 95% of time by avoiding manual preparations.
- Discs**
Slice, dice, grate and shred with a variety of 22 operational disks and grids in different sizes.
- Reliable**
Durable and reliable, the industrial induction motor ensures long life and silent operations. Featuring an asynchronous, direct drive motor, it provides extra power without the need for maintenance.

PREP4YOU VEGETABLE SLICER

NEW

Prep4You Veg Slicer - Variable Speed
No disc set
500-1200 rpm

Code: 13086-01

NEW

Prep4You Veg Slicer - Single Speed
3 disc set
1500 rpm

Code: 13086-03

Moon hopper: 1.2lt capacity

Small hopper: Ø 55mm

Extra small hopper: Ø 25mm

SPEED	PHASES	POWER	RPM	NET WEIGHT
Single	1ph	500w	1500	14kg
Variable	1ph	750w	500-1200	15kg

Industries used in:

Hospitals

Hotels

Education

Restaurants

Cost Sector





NEW

Prep4You Combined Veg Slicer and Processor
- Single Speed
2.6l bowl / 3 disc set
1500 rpm

Code: 13088-03

NEW

Prep4You Combined Veg Slicer and Processor
- Variable Speed
2.6l bowl
500-3600 rpm

Code: 13089-01

NEW

Prep4You Combined Veg Slicer and Processor
- Single Speed
3.6l bowl / 3 disc set
1500 rpm

Code: 13103-01

NEW

Prep4You Combined Veg Slicer and Processor
- Variable Speed
3.6l bowl
500-3600 rpm

Code: 13103-02

DISCS:

SLICERS	CODE	SIZE	SHREDDERS	CODE	SIZE
	13089-12	1mm		13089-09	2mm
	13089-13	2mm		13089-10	4mm
	13089-14	3mm		13089-11 (french fries)	8mm
	13089-15	4mm		GRATERS	
	13089-16	5mm		13089-04	2mm
	13089-17	6mm		13089-05	3mm
	13089-20 (aluminium)	8mm		13089-06	4mm
	13089-21 (aluminium)	10mm		13089-07	7mm
WAVY SLICERS			PARMESAN GRATER		
	13089-18	3mm		13089-08	
	13089-19	5mm			

DICING:

DICING GRID	CODE	SIZE	COMBINE WITH	DICING KITS	CODE	SIZE
	13089-22	8x8mm	13089-20		13089-25	8mm
	13089-23	10x10mm	13089-21		13089-26	10mm

SETS:

SET OF 3	CODE	SIZE	SET OF 6	CODE	SIZE
	13089-03	2mm + 5mm slicer, 3mm grater		13089-01	2mm, 5mm + 10mm slicer, 3mm + 7mm grater, 10x10 dicing grid

CLEANING:

CLEANING TOOL	CODE	EJECTOR	CODE
	13089-24		13089-27

SAVE UP TO 95% OF PREPARATION TIME:

	TOMATO	CUCUMBER	CELERY ROOT	ONION	CABBAGE	PIZZA CHEESE	CARROT
DISK	10x10mm dicing	2mm slicing	4mm shredding	8x8mm dicing	1mm slicing	7mm grating	3mm grating
AMOUNT	2kg	2kg	3kg	5kg	3kg	5kg	3kg
MANUAL TIME	10min 37 sec	6min 45sec	26min 5sec	37min 58sec	15min 6sec	34min 31sec	37min 4sec
P4Y TIME	26 sec	1min 19 sec	1min 27sec	1min 39sec	2min 34sec	2min 45sec	3min 37sec



DYNAMIC CREATIONS



SCAN
for brand page

SINCE 1964



Dynamic designs, manufactures and offers the largest and widest range on the market: fixed and detachable commercial mixers with a great selection of accessories providing incredible versatility.

STICK BLENDERS



Dynamic stick blenders are revered for their versatility and reliability, catering to the needs of chefs and culinary professionals across the globe. With robust construction and powerful motors, Dynamic stick blenders excel in blending, emulsifying, and purees, delivering consistently smooth results in commercial kitchens.

Complete range available for special order – contact us!

FEATURES

- Robust**
Made with a stainless steel mixer tube and titanium-plated blade, that's ultra-resistant, optimising it's duration over time in the context of intensive use.
- Hygienic**
Detachable foot made from 100% stainless steel for easy cleaning and maintenance,
- Comfort**
Ergonomic design for easy handling and weight perfectly adapted to the user.
- Safety**
Unlocking safety feature to ensure you are in control.



MINI - 160MM SHAFT / 250 WATT



MX160
Monoblock



Code: 12938-01



DMX160
4 blades and jug
Detachable



1-8L
capacity

Code: 12939-01

JUNIOR - 225MM SHAFT / 270 WATT



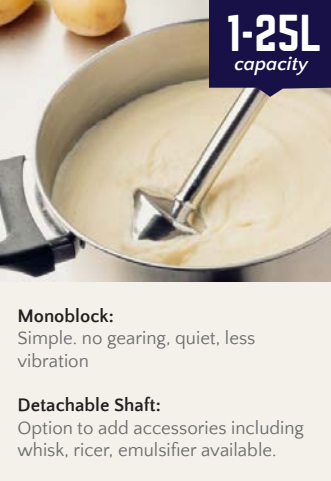
MX225
Monoblock



Code: 12940-01



DMX225
Detachable shaft



1-25L
capacity

Monoblock:
Simple. no gearing, quiet, less vibration

Detachable Shaft:
Option to add accessories including whisk, ricer, emulsifier available.

Code: 12941-01

SENIOR - 300MM SHAFT / 350 WATT



MX300
Monoblock



Code: 12942-01



DMX300
Detachable shaft



20-40L
capacity

Code: 12943-01

MASTER - 410MM SHAFT / 600 WATT



MX91-410
Monoblock

Code: 12944-01



DMX91-410
Detachable shaft

Code: 12945-01



Master Combi 410
Whisk and blender
Detachable

Code: 12946-01



40-100L
capacity

SMX SERIES



SMX600 Turbo
600mm shaft
850 watts

Code: 12948-01



SMX800 Turbo
800mm shaft
1000 watts

Code: 12947-01

75-300L
capacity

75-300L
capacity

GIGAMIX XS BLENDER



High Capacity
Single Phase
Fast efficient action

Code: 12949-01





40-300L
capacity

FEATURES

- Retractable compact equipment
- Blocking system
- Accessory storage box
- Works directly in pots
- Offers long service lifetime for intensive use
- Long operating lifetime
- 100% stainless steel for a perfect hygiene unparalleled durability
- Handy wheels

SALAD SPINNERS



Salad Spinner 5L
Sealed cover
Fast efficient action

Code: 12937-01



Salad Spinner 10 & 20L
High capacity
Fast efficient action

Code: 10L: 12935-01
20L: 12936-01

1-2
lettuce heads

2-5
lettuce heads





FOOD PROCESSORS
& SLICERS



Dynacube
Manual slicer & dicer
Stainless steel blade assemblies
Dishwasher safe



Scan to see complete range online.

Dynamic food processors are esteemed for their efficiency and precision in handling various food preparation tasks in professional kitchens. With innovative design features and high-performance capabilities, Dynamic Food Processors streamline chopping, slicing, grating, and blending, enhancing productivity and culinary creativity for chefs and food service establishments.



Vegetable Slicer / Food Processor
Combined
Variable speed
Combined control panel

Code: 12950-01



Vegetable Slicer
2 speeds
320 & 640 RPM

Code: 12951-01



Food Processor
2 speeds
Pulse & reverse
350 & 3500 RPM

Code: 12952-01



Blend and Mix
10 variable speeds
Pulse & reverse
350-3500 RPM

Code: 12954-01



AT IT'S FINEST

DEHYDRATION,

Excalibur
AMERICA'S BEST DEHYDRATOR

Excalibur products are for individuals who cultivate a lifestyle of health and well-being. Products that are functional yet transformational, empowering you to alter the way you live, feel and nourish the body. Since 1973, Excalibur has consistently introduced advancements related to the mechanics of dehydration that are still manufactured with the same passion and performance values that defined the brand since its inception.



SCAN
for brand page



DEHYDRATORS

DEHYDRATORS

FEATURES

Space
Boasting optimum square feet of drying space to meet all dehydrating needs. With dishwasher safe stainless trays for enough space to dry a variety of foods.

Patented Hyperwave Technology
Two-phase drying, ideal for various drying methods with Hyperwave Technology and Horizontal Parallax Air Flow fluctuates the temperature to remove water from food with a continuous circulation of thermostatically controlled warm air for even drying without tray rotation.

Easy-To-Use
Set precise time and temperature with the easy-to-use LED control panel with temperature ranging from 85°F to 165°F for up to 80 hours. In addition, the control panel also features a progress bar that provides a visual representation of drying progress and the unit will automatically shut off when drying is complete.

Easy View
Monitor the drying process without opening the door through the top clear glass window.

6 TRAY PERFORMANCE DIGITAL DEHYDRATOR



Code: 12996-01

Stainless steel
Hideaway door
2 stage drying

- 9.6 square feet
- 6 dishwasher-safe chrome trays
- 600 watts
- Top window

NEW

10 TRAY PERFORMANCE DIGITAL DEHYDRATOR



Code: 12997-01

Stainless steel
Hideaway door
2 stage drying

- 16 square feet
- 10 dishwasher-safe chrome trays
- 800 watts
- Top window

NEW



DEHYDRATORS



10 Tray Select Digital Dehydrator
60 hour drying time
16 square foot

Code: 12995-01



6 Tray Select Digital Dehydrator
60 hour drying time
9.6 square foot

Code: 12994-01

DEHYDRATORS



Code: 10414-01

10 Tray Digital Stainless Dehydrator
Full stainless
99 hour timer
2 stage drying



Code: 10417-05

9 Tray Basic Dehydrator
Easy clean plastic construction
26 hour timer
Single stage drying



ACCESSORIES



Code: 12101-02

Paraflex Drying Sheet
Non stick baking sheet
Ideal for drying purees



Code: 12293-01

Stainless Steel Tray
15 x 15"
Time saving





FOR HOBBY CHEFS

AND
PROFESSIONALS



Kisag stick blenders are renowned for their exceptional blending performance and durability, making them a preferred choice in professional kitchens worldwide. With ergonomic designs and powerful motors, Kisag stick blenders effortlessly tackle a variety of blending tasks, from soups and sauces to smoothies and purees, with precision and ease.





STICK BLENDERS



Powerstick Blender 20
2 speeds
250 watt
15,000 & 20,000 RPM



Powerstick Blender 40 / 50
Ergonomic comfort grip
15 minute continuous run time
14,000 & 17,000 RPM

20-150L
capacity



OKSAG

CAN OPENER



Handheld Can Opener
Smooth durable action
Soft touch grip
Stainless steel mechanism





CULINARY ADVENTURES

HUNGRY FOR



KitchenAid

KitchenAid has always relied upon the professional world for advice, insight and suggestions when developing products. Unique not only for this reason but also for its high-quality manufacturing, they will fire up your culinary passion with proven performance. Whether you're a beginner or already well on your way to becoming an expert, KitchenAid is your ideal partner: all appliances are inspired, designed and developed in partnership with professional chefs.

STAND MIXERS



STAND MIXERS

PROFESSIONAL BOWL LIFT STAND MIXER 6.9L



The classic stand mixer has robust and durable metal design and a smooth rounded finish designed for professionals. This makes cleaning it a breeze. It's direct drive motor is silent and long lasting, and the original planetary action provides fast thorough mixing.

SPECIFICATIONS

Bowl size	6.9 litre
Power	325 watts
Maximum speed	200 RPM
Max quantity of cake	4.5kg

Colours and codes:



12846-03 12846-02

HEAVY-DUTY BOWL LIFT STAND MIXER 6.6L



The KitchenAid Heavy-Duty Mixer is a powerful and versatile kitchen tool that can be used for various tasks, including mixing, kneading and whipping. The latest edition features a slow start half speed for folding and slowly incorporating ingredients. The 6.6 litre (usable size) stainless steel bowl, makes it ideal for large batches of food.

SPECIFICATIONS

Bowl size	6.6 litre
Power	375 watts
Maximum speed	200 RPM
Max quantity of cake	4.5kg

Colours and codes:



12847-06 12847-05 12847-04

HEAVY-DUTY BOWL LIFT STAND MIXER 5.2L



NEW

Redesigned from the inside out, KitchenAid's smallest bowl lift stand mixer packs a punch for professional kitchens. With more power in the bowl than ever before. This machine is ready to take on toughest tasks with confidence.

SPECIFICATIONS

Bowl size	5.2 litre
Power	375 watts
Speed settings	11
Cupcakes (40g each)	84 units

Colours and codes:



13091-05 13091-04 13091-01 13091-02 13091-03

K45 TILT HEAD MIXER 4.3L



A popular entry-level model. It features a robust, stable and durable full metal construction and a smooth rounded design. It is durable, reliable and gives you the power to do more of what you love in the kitchen. A true classic with baking being just the beginning.

SPECIFICATIONS

Bowl size	4.3 litre
Power	275 watts
Maximum speed	220 RPM
Max quantity of cake	2.5kg

Colours and codes:



12849-01

ACCESSORIES



Code: 12880-10

Pasta Shapes Press
6 blades



Code: 12880-11

Pasta Sheet Roller
Adjustable thickness



Code: 12880-12

Pasta Cutter
3 pieces



Code: 12880-04

Slicer & Shredder
3 quick change blades



Code: 12880-03

Mincer
Course and fine grinding plates



Code: 12880-05

Sifter & Scales
Automatic sifting & weighing



ACCESSORIES



Code: 12880-02

Citrus Juicer
Quick & extracts seeds



Code: 12880-13

Spiralizer
4 blades & peeler



Code: 12880-09

Vegetable Slicer
2 blade thicknesses included



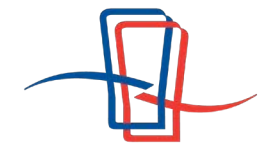
SPARE
BOWLS,
WHISKS,
BEATERS
AND HOOKS
AVAILABLE
ONLINE



SCAN
for all spares

DEVELOPING TOOLS THAT

HELP CREATE NEW TASTES



MATFER BOURGEAT

For over two centuries, Matfer Bourgeat, a 100% French industrial group, has become the world leader in equipment for professional kitchens and laboratories. This success is driven by a very French passion for taste and quality as well as by an unquenchable appetite for innovation.



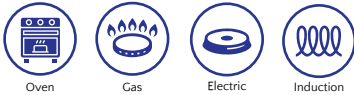
SCAN
for brand page



NON-STICK FRYING PANS

NON-STICK FRYING PANS

BLUE STEEL

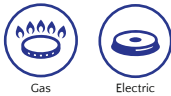


Wok
35cm
Traditional wooden handle

Code: 10153-01



CLASSE CHEF



Blinis Pan
120mm
Thick aluminium (3-5mm)

Code: 10163-01



Crepe Pan
Various sizes
Thick aluminium (3-5mm)

Code: 250mm: 10164-01
280mm: 10164-02



Round Pan
Various sizes
Thick aluminium (3-5mm)

CODE	ØMM
10167-01	160
10167-02	200
10167-03	220
10167-04	240
10167-05	260
10167-06	280
10167-07	320
10167-08	360
10167-09	400



Saute Pan
Various sizes
Thick aluminium (3-5mm)

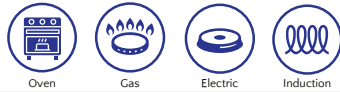
CODE	ØMM
10168-01	200
10168-02	240
10168-03	280
10168-04	320



CLASSE CHEF+



ELITE PRO



Flared Saute Pan
Various sizes
Thick aluminium (3-5mm)

Code: 240mm: 10172-01
280mm: 10172-02



Round Pan
Various sizes
Thick aluminium (3-5mm)

Code: 200mm: 10177-01
240mm: 10177-02
280mm: 10177-03



Frying Pan
Various sizes
Thick aluminium (3-5mm)

CODE	ØMM
10183-01	200
10183-02	240
10183-03	280
10183-04	320

TRADITION

High-end stainless steel pots and pans combining a thick body with mirror-polished reinforcements and strong welded frames without rivets.



CODE	ØMM
10201-01	240
10201-02	280
10201-03	320
10201-04	360

Braising Pot - No Lid
Various sizes
Suitable for all hob types



CODE	ØMM
10223-01	240
10223-02	280
10223-03	320

Casserole Pot - No Lid
Various sizes
Suitable for all hob types



CODE	ØMM
10225-01	200
10225-02	240
10225-03	280

Flare Saute Pan
Various sizes
Suitable for all hob types



CODE	ØMM
10226-02	240
10226-03	280
10226-04	320

Frying Pan
Various sizes
Suitable for all hob types



CODE	ØMM
10230-01	140
10230-02	160
10230-03	180
10230-04	200
10230-05	240

Sauce Pan - No Lid
Various sizes
Suitable for all hob types



CODE	ØMM
10231-01	200
10231-02	240
10231-03	280

Saute Pan - No Lid
Various sizes
Suitable for all hob types



Wok
350mm
Stainless steel

Code: 10233-02



EXCELLENCE

100% stainless steel pots and pans for demanding chefs, featuring a thick body and patented cold handles.



CODE	ØMM
10184-01	240
10184-02	280
10184-03	320
10184-04	360
10184-05	400

Casserole Pot - No Lid
Various sizes
Suitable for all hob types



CODE	ØMM
10189-01	120
10189-02	140
10189-03	160
10189-04	180
10189-05	200
10189-06	240
10189-07	280

Sauce Pan
Various sizes
Suitable for all hob types



CODE	ØMM
10193-01	240
10193-02	280
10193-03	320
10193-04	360
10193-05	400

Stockpot - No Lid
Various sizes
Suitable for all hob types



CODE	ØMM
10188-01	240
10188-02	280
10188-03	320
10188-04	360
10188-05	400

Sauce Pot - No Lid
Various sizes
Suitable for all hob types



CODE	ØMM
10190-01	200
10190-02	240
10190-03	280

Saute Pan - No Lid
Various sizes
Suitable for all hob types

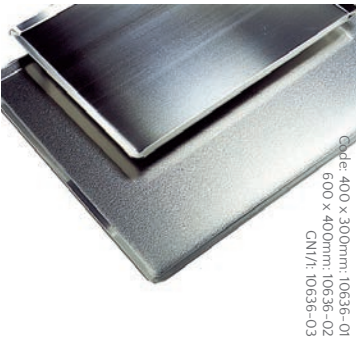


CODE	ØMM
10187-01	140
10187-02	160
10187-03	180
10187-04	200
10187-05	240
10187-06	280
10187-07	320
10187-08	360
10187-09	400

Lids
Various sizes
Compatible with traditional and excellence pots and pans



BAKING & PASTRY TOOLS



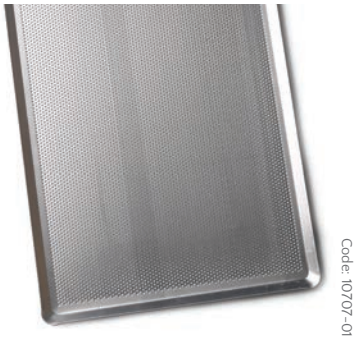
Alu Display Sheet
Oven safe
Thin gripped edges



Alu Perforated Sheet
3mm perforations



Blue Steel Sheet
Distortion resistant
Designed for hard work



Blue Steel Perforated Sheet
60 x 40mm



Exal Sheet
1.7mm non stick coating
Ultimate endurance



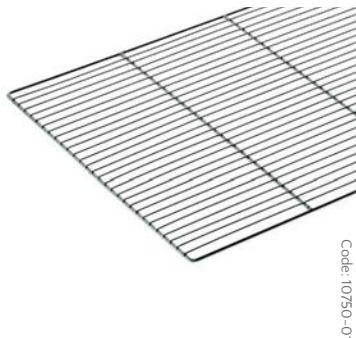
Silpat Non Stick Mat GN 1/1
530 x 325mm
Up tp 2000 cooking times



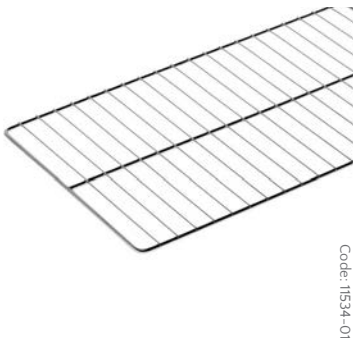
Exopat Baking Mat
-40 - +350°
Over 2000 cycles



Ecopap Silicon Baking Paper
Unbleached brown paper
Non-stick silicone coating



Chrome Flat Grid 5
Designed to circulate heat evenly
Chrome finish



S/S GN Flat Grid - GN1/1
Stainless steel



Ch/St Cake Cooler W Feet
280mm



Baking Beans 1Kg
1kg
Ceramic



Exoglass Dough Scraper - Round
Dividing and portioning bread dough
Scraping leftovers



Natural Flat Pastry Brush Plastic Hnd
Various sizes
Durable composite sealed handle



Nylon Fibre Brush
Various sizes
Durable composite sealed handle



Natural Bristle Round Pastry Brush
60mm
Durable composite sealed handle

BAKING & PASTRY TOOLS



Plastic Lattice Pastry Roller - Diamond
Quickly piercing dough
Even lattice



Plastic Lattice Pastry Roller - Docker
Quickly piercing dough
Even lattice



S/S Star Tubes 2 - C6
Single piece without rolled edges
Various sizes



Export Tubes Box 12
Compatible with all piping bags
Made from durable poly-carbonate



Polythene Disp Piping Bags
Transparent polyethylene
100 bags



Polyethylene Piping Bags Roll
53 x 26cm
100 bags



Flexible Pastry Bag
450 & 500mm
Reusable and environmentally friendly



Disp Comfort Piping Bags - 100
460mm
Comfort XL



Automatic Portion Funnel 0.75L
Includes wire stand
Instant portioning of preparations



Automatic Portion Funnel 1.5L
4 nozzles and wire stand
Ergonomic design



S/S Automatic Funnel 185ml
Piston funnel
Minimal mess



S/S Genoise Saw
570mm
Adjustable blade spacing



Alu Flour Scoop
Various sizes



BAKING & PASTRY TOOLS



Exopan Round Pate Mould
125mm

Code: 10991-02



Gastroflex 12 Mini Cake Mould 75mm
Non-stick material
Dishwasher safe

Code: 10573-01



Gastroflex 15 Mini Muffin Mold
45mm
Non-stick material
Dishwasher safe

Code: 10574-01



Exoglass Tube -
D25mm x 100mm
6 pack

Code: 10929-01



Exoglass Fluted Tart Mould 12
Rigid composite material
Heat range up to 250°C

Code: 10900-01
90mm: 10900-04



Exoglass Millasson Mould x 12 -
D100mm
-20 to 250°C
Uniform bake

Code: 10906-01



Exoglass Mini Pie Mould x 12
-20 to 250°C
Uniform bake

Code: Fluted: 10911-01
Standard: 10911-02



Exoglass Tart Ring
Pack of 6
Non-stick

Code: 100mm: 10927-01
90mm: 10927-08



Exopan Round Fluted Tart Mould
240mm
Non stick

Code: 10990-03



Exopan Round Fluted Qch Pan
240mm
Removable bottom

Code: 10988-02



Exopan Brioche Mould
14 wave
Single
120 x 45mm

Code: 10935-02



Exopan Mini Brioche Mould
10 wave
Pack of 12
75 x 28mm

Code: 10936-01



Exopan Fluted Round Cake Pan
100 x 30mm
Rigid composite material

Code: 10946-01



Exopan Millasson Mould Box
100 & 80mm: Pack of 12
60mm: Pack of 25
Non stick

Code: 100mm: 10953-01
80mm: 10953-03
60mm: 10954-01



Non Stick Exopan Ramekins
Pack of 2
90 x 40ml

Code: 10979-02

BAKING & PASTRY TOOLS



S/S Flan Ring
Stainless steel
Rolled edge

Code: 160mm: 11763-03
180mm: 11763-04
200mm: 11763-05
220mm: 11763-06



S/S Ice Cake Ring
Bottomless
Other sizes available on request

Code: 120mm: 11561-01
160mm: 11561-03
240mm: 11561-07



S/S Mousse Ring
Stainless steel
Perfecting shape in pastry work

Code: 120mm: 11595-01
140mm: 11595-02
160mm: 11595-03
200mm: 11595-05
240mm: 11595-07



Exoglass Round Pln Cutter
Round plain pastry cutter
Non-stick

Code: 80mm: 10914-11
90mm: 10914-13



Exoglass Round Cutter Box
Box of 7
30-100mm

Code: 10912-02



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for full range online



UTENSILS



Code: 11101-01
Spare pusher: 10569-14

Mandolin Slicer 1000
Compact and light
Slanted blade for perfect cuts



Code: 11103-01
Spare pusher: 10569-12
Spare blade: 10569-13

Mandolin Slicer 2000
Accurate slice thickness adjustment
up to 10mm
Non-skid pads



Code: 11585-01
Pusher: 11353-01

Stainless Steel Mandolin
3 different cut thicknesses
Straight or serrated



Code: 10640-01

Egg Slicer/Cutter
Stainless steel wires
10 round/oval slices



Code: 10696-04

Beechwood Spatula
Heat resistant
Ideal for non stick pans



Code: 250mm: 10857-01
350mm: 10857-02
450mm: 10857-03

Elvea Spatula
Super flexible
Ideal for cold working



Code: 250mm: 10858-01
350mm: 10858-02
450mm: 10858-03

Elveo Spatula
Super flexible
Withstand temperatures up to 175°C



Code: 250mm: 10921-01
300mm: 10921-02
350mm: 10921-03
400mm: 10921-04
450mm: 10921-05
500mm: 10921-06

Exoglass Spatula
Rigid
Heat resistant up to 220°C



Code: 300mm: 10923-01
350mm: 10923-02
450mm: 10923-03

Exoglass Spoon - Beige
Withstand high temperatures
Dishwasher safe



Code: 10923-04

Exoglass Spoon - Bev. Flat
350mm
Robust, non-deformable monoblock



Code: 10909-01

Exoglass Pelton Turner - Bent
300mm
Heat resistant up to 220°C



Code: 10909-03

Exoglass Pelton Turner
300mm
Heat resistant up to 220°C



Code: 11731-01

SkimAll Spoon
120mm
Ideal for boiling water or hot oil



Code: 0.7mm: 10919-01
1mm: 10919-02

Exoglass Sieve Strainer
Various sizes
Designed for intense use



Code: 10889-01

Exoglass Bouillon Strainer
Double mesh and rod reinforcement
Designed for intense use



Code: 11559-01

Holder for Exoglass Strainer
Stainless steel

UTENSILS



Code: 10897-01

Exoglass Egg White Whisk
450mm
Ergonomic watertight handle



Code: 250mm: 10917-01
300mm: 10917-02
350mm: 10917-03
400mm: 10917-04
450mm: 10917-05
500mm: 10917-06
550mm: 10917-08

Exoglass Sauce Whisk
Various sizes
Heat resistant up to 220°C



Code: 11739-01

Safety Can Opener
Cuts through side of rim



Code: 11261-01
2 x blades: 10594-01

Poly Board Plane 202
Restoring an old chopping board to new
Removes scrapes and cuts



Code: XS: 11864-02
XL: 11864-01

Swing Salad Spin Dryer
Transparent lid
Multiple gear system



Size: 200 x 300mm: 12735-02
300 x 400mm: 12735-03

Vacuum Pack Cooking Bags
Quantity 100
Usable with all bell machines



Knife/Butter Spreader
2 in 1: notched and soft side
Ergonomic



Code: 11628-01

Oyster Knife with Guard
140mm
Comfortable handle

GLOVES



Code: 12405-01

Bakers Mitt Pair
Heat resistant up to 300°C
Leather



Code: 12404-01

Bakers Glove Pair
Heat resistant up to 300°C
Leather



SCAN
for full range online



GASTRONORM
CONTAINERS



Code: 7L, 1134-03
12L, 1134-01
75L, 1134-06

Modulus Gastronorm Container GN 1/1
325 x 530mm
Various depths



Code: 4L, 1134-04
8L, 1134-05
75L, 1134-06

Modulus Gastronorm Container GN 1/2
325 x 265mm
Various depths



Code: 3.5L, 1134-07
5L, 1134-08

Modulus Gastronorm Container GN 1/3
325 x 176mm
Various depths



Code: 3.5L, 1134-10

Modulus Gastronorm Container GN 1/4
162 x 265mm



Code: 1.5L, 1134-11
2L, 1134-12

Modulus Gastronorm Container GN 1/6
162 x 176mm
Various depths



Code: 0.8L, 1134-15

Modulus Gastronorm Container GN 1/9
180 x 176mm
Various depths



Code: 8L, 1134-14
12L, 1134-13

Modulus Gastronorm Container
GN 2/3
325 x 354mm



Code: 11285-01

Modulus Gastronorm Lid GN 1/1
325 x 530mm
Polypropylene



Code: 11285-02

Modulus Gastronorm Lid GN 1/2
325 x 265mm
Polypropylene



Code: 11285-03

Modulus Gastronorm Lid GN 1/3
325 x 176mm
Polypropylene



Code: 11285-04

Polypro. Lid For Rigid Box - GN1/4
400 x 600mm
Polypropylene



Code: 11285-05

Modulus Gastronorm Lid GN 1/6
162 x 176mm
Polypropylene



Code: 11285-07

Modulus Gastronorm Lid GN 2/3
325 x 354mm
Polypropylene



Code: 11285-06

Modulus Gastronorm Lid GN 1/9
180 x 176mm
Polypropylene

CLEARING TROLLEYS



CLEARING TROLLEYS



7 level GN1/1 Racking Trolley
Soundproof worktop
4 casters, 2 breaks

Code: 12487-01



12 Tray Clearing Trolley
12 shelf (vertical) 24 shelf (side by side)
Firmly holds trays in place

Code: 12484-01



GN1/1 Racking Trolley
15 & 20 level
Max load: 20kg per shelf

Code: 15 level: 12488-01
20 level: 12488-02



GN2/1 Racking Trolley
15 & 20 level
Max load: 20kg per shelf

Code: 15 level: 12489-01
20 level: 12489-02

MATIER BOUTELET

COVERS



Trolley Covers for GN 2/1
Various roll size
Plastic

Code: 300 roll: 10770-02
200 roll: 10770-03



Code: 12795-01

Disposable Trolley Covers for GN 1/1
Pack 300
Plastic



& TOP QUALITY

**COMBINING
TECHNOLOGICAL INNOVATION**



SCAN
for brand page

NEMOX®
PROFESSIONAL CLASS

Nemox is an innovative company specialising in the design and manufacture of high-quality gelato and ice cream machines, known for their precision engineering and reliability. With a commitment to blending tradition with modern technology, Nemox continues to delight customers worldwide with its range of stylish and efficient frozen dessert equipment.

GELATO MACHINES



Nemox Gelato machines combine advanced technology with user-friendly design, enabling professionals to create authentic, high-quality gelato with ease. Their durable construction and efficient performance ensure consistently smooth and creamy results, making them a valuable addition to any kitchen or commercial setup.

FEATURES

Time Saving
These machines are designed to produce batches of gelato quickly, making them perfect for high-demand environments such as busy restaurants, cafés, and gelaterias where speed and productivity are essential.

Robust
Durable construction ensures that these machines are built with robust, high-quality materials designed to endure the rigours of continuous, high-volume use in demanding professional settings, providing reliable performance and longevity even under frequent operation.

Diverse
Versatile functionality allows these machines to expertly craft a wide range of frozen desserts, including not only rich and creamy gelato but also refreshing sorbet, indulgent ice cream, granita and smooth frozen yogurt, catering to diverse tastes and preferences.

i-Green Technology
Nemox i-Green Technology represents the company's dedication to sustainability and eco-friendliness in its product development and manufacturing processes. By integrating energy-efficient features and eco-friendly materials, Nemox iGreen Technology aims to minimise environmental impact while delivering top-notch performance in its gelato and ice cream machines.



GELATO MACHINES



Gelato Chef 5L
Bowl volume 2.5l
Compact
Hourly production: 2.8l



Gelato 4K Touch
Bowl volume 2.5l
Simple one touch
Hourly production: 5.6l



Gelato 5K Crea
Bowl volume 3.2l
Powerful and compact
Hourly production: 7.0l



Gelato 6K Crea
Bowl volume 5.0l
Largest countertop machine
Hourly production: 10l



STANDING GELATO
MACHINES



Gelato 10K Crea
Bowl volume 6l
Compact floor standing
Hourly production: 14l



Gelato 5+5K Touch
Bowl volume 2x3.2l
Run two flavours simultaneously
Hourly production: 14l



NOT JUST
FOR SUMMER
pair gelato with
winter warmers too!

EASE OF USE



& PINPOINTING ACCURACY



When your work relies on consistent results, you need to trust that your equipment will deliver day after day, project after project. OHAUS has built this trust for more than a century, working with our customers across a global network of 20 countries on six continents.



SCAN
for brand page



SCALES

COMPACT CX5200



Code: 12080-01

AC and battery powered
Low profile design
5kg x 1g accuracy

VALOR 1000



Code: 12351-02

Rechargeable battery
Back light
6kg x 1g accuracy



CREATING NEW SHAPES,



OF TASTE



silikomart[®]
professional

Silikomart is an avant-garde hotbed that combines craftsmanship, technology and innovation to give free expression to new forms of pastry, food and contemporary design.

NEW



NEW

Code: 13011-01



Botanica
Small: Ø46 x 2mm / Large: Ø84 x 2mm
Up to 3000 times use

NEW

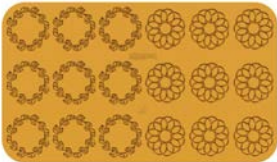
Code: 13011-03



Mela & Pera
Mela: 60 x 51 x 2mm / Pera: 80 x 56 x 1.5mm
Up to 3000 times use

NEW

Code: 13011-04



Corona
Small: Ø68 x 2mm / Large: Ø77 x 2mm
Up to 3000 times use

NEW

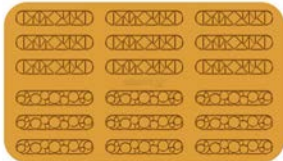
Code: 13011-05



Eden
Small: 73 x 33 x 2mm / Large: 73 x 47 x 2mm
Up to 3000 times use

NEW

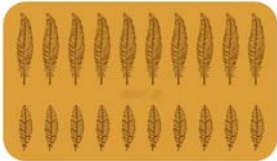
Code: 13011-06



Lampo
131 x 26 x 2mm
Up to 3000 times use

NEW

Code: 13011-07



Piuma
Small: 79 x 23 x 2mm / Large: 121 x 28 x 2mm
Up to 3000 times use

NEW

Code: 13011-08



Bosco
Small: 60.5 x 37 x 2mm / Large: 71 x 69 x 2mm
Up to 3000 times use

NEW

Code: 13011-09

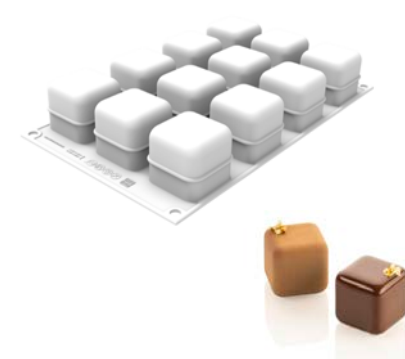


Foresta
Small: 66 x 30 x 2mm / Medium: 62 x 43 x 2mm
Up to 3000 times use



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MODERN SINGLE PORTIONS



Code: 12248-22

Cubo 3D
45 x 45 x 45
85ml volume

NEW



Code: 12248-23

Kiku
Ø58 x 37mm
70ml volume

NEW



Code: 12248-24

Cilindro 3D
Ø50 x 55mm
100ml volume

NEW

MINI DESSERTS



Code: 12248-19

Essenziale
Ø45 x 20mm
30ml volume

NEW



Code: 12248-20

Quenelle
44 x 21 x 20mm
10ml volume

NEW



Code: 12248-21

Gem
40 x 40 x 23mm
30ml volume

NEW



Code: 12248-18

Secret
Ø45 x 35mm
40ml volume

NEW



CURVEFLEX



Code: 12248-06

Truffles
8 x 81ml
Temperature range: -60 to +230°c



Code: 12248-02

Mini Truffles
15 x 20ml
Temperature range: -60 to +230°c



Code: 12248-01

Globe
15 x 26ml
Temperature range: -60 to +230°c



Code: 12248-015

Stone
8 x 85ml
Temperature range: -60 to +230°c



Code: 12248-04

Quenelle
12 x 24ml
Temperature range: -60 to +230°c



Code: 12248-03

Pillow
8 x 80ml
150, 200, 250mm

STECCOFLEX



Code: 12255-04

Mini
16 x 50ml
100 sticks included



Code: 12255-03

Classic
12 x 93ml
50 sticks included



Code: 12255-05

Tango
12 x 90ml
50 sticks included

silikomart
PERFECT SILENCE

MULTIFLEX

Code: 12251-02

Mul3d-Egg
5 x 100ml
Temperature range: -60 to +230°C

Code: 12251-01

Mul3d-58
5 x 102ml
Temperature range: -60 to +230°C

TARTE RINGS

Code: 12882-02

Round 190mm Set - Silicone
Mould 160mm x 1 Ring
Oven safe up to 180°C

Code: 12882-03

Fleur 80mm Set - Silicone
Mould x 6 Rings
Oven safe up to 180°C

Code: 12882-01

Round 80mm Set - Silicone
Mould 67mm x 6 Rings
Oven safe up to 180°C

Code: 12882-04

Square 80x80mm Set- Silicone
Mould 67x67mm x 6 Rings
Oven safe up to 180°C



MOULD SHEETS

Code: 12250-12

5 x Muffin - Large
135ml
81 x 32mm

Code: 12250-15

6 x Muffin - Medium
100ml
69 x 35mm

Code: 12250-01

11 x Muffin - Small
50ml
51 x 28mm

Code: 12250-02

12 x Cake Mould
70ml
79 x 29 x 30mm

Code: 12250-13

6 x Big Savarin
62ml
Ø72 x 23mm

Code: 12250-03

15 x Half Sphere
20ml
Ø40 x 20mm



FULL RANGE
AVAILABLE
on request

PERFECT FUNCTIONALITY



SUPERIOR QUALITY



Triangle tools is a reputable catering equipment manufacturer known for producing high-quality kitchen utensils and appliances, serving the culinary industry with innovative designs and durable products that streamline food preparation and enhance efficiency in professional kitchens worldwide.



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PEELERS



Code: 12502-01

Horizontal Peeler 50mm
Straight blade
50mm wide



Code: 12502-02

Horizontal Peeler 90mm
Straight blade
90mm wide



Code: 12509-01

Vertical Peeler
Straight blade
50mm wide



Code: 12491-01

3 in 1 Narrow Peeler
3 blade julienne set



Code: 12492-01

3 in 1 Wide Peeler
3 blade set



Code: 12604-02

Julienne Peeler
Dishwasher safe



Code: 12604-01

Spiral Peeler
Dishwasher safe



Code: 12497-01

Double Edge Peeler
Straight blade
Stainless steel

CORERS



Code: 12507-01

Quick Corer
Curved sharp blade



Code: 12494-01

Apple Corer
Dishwasher safe

SLICERS



Code: 12493-01

8 Blade Slicer
Parallel Knives



Code: 12428-01

Fine Slicer
Safety pusher



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for full range online

BALLERS



Melon Baller Oval
Oval scoop

Code: 12506-01



Dual Melon Baller
Dishwasher safe
22/25mm

Code: 12498-01



Melon Ballers
With easy release hole
6 sizes available

Code: 12498-01
10mm: 12505-01
15mm: 12505-02
18mm: 12505-03
22mm: 12505-04
25mm: 12505-05
30mm: 12505-06



Melon Baller Curly
Curly scoop

Code: 12495-01

KNIVES



Canal Knife
Triangular
Dishwasher safe

Code: 11498-01



Canal Knife
Square
Dishwasher safe

Code: 10218-01



Grapefruit Knife
Serrated blade
Curved tip

Code: 12501-01



Spreading Knife
10cm
Grid etching

Code: 12883-01

PALLET KNIVES



Large Cranked Pallet Knife
150 & 200mm

Code: 150mm: 12503-01
200mm: 12503-02



Large Pallet Knife
150, 200, 250mm

Code: 150mm: 12504-01
200mm: 12504-02
250mm: 12504-03



Small Pallet Knife
120 & 150mm

Code: 120mm: 12508-01
150mm: 12508-02

SPATULAS



Slotted Spatula - Thin
Cranked thin profile 12cm
Sharpened edge

Code: 12268-01



Slotted Tuner
Tapered profile
Sharpened edge

Code: 12269-01



Slotted Spatula - Wide
Cranked wide profile 12cm
Sharpened edge

Code: 12268-02

UTENSILS



Butter Curler
Stainless steel
Dishwasher safe

Code: 10215-01



De Stalker
Cutting cup

Code: 12496-01



Zester
Stainless steel
5 cutting holes

Code: 12510-01



Garlic Cutter
Easy to clean

Code: 12500-01

TONGS



Chef Tongs
Barbecue 300mm: 12408-01
Barbecue 350mm: 12408-02
Barbecue cranked 350mm: 12408-03
Tweezer straight 200mm: 12408-04
Double Cranked 200mm: 12408-05
Tweezer cranked 150mm: 12408-06





THE ICONIC

ICE CREAM
SCOOP



SCAN
for brand page

ZEROLL®

Elevate your dessert game with Zeroll Ice Cream Scoops. Designed for pros, Zeroll scoops offer precision and efficiency. With heat-conductive fluid technology, they effortlessly scoop through ice cream for perfect portions every time.



SCOOPS & SPADES

SCOOPS & SPADES

Code: 12386-02

Codes: Size 24 Silver: 12385-08
Size 20 Gold: 12385-04
Size 16 Green: 12385-03
Size 12 Blue: 12385-02
Size 10 Brown: 12385-01



Zeroll Scoop
Classic design
6 colour coded sizes available



Zeroll Spade
Preserves ice cream
1 size available

BOWL SIZE CHART

SIZE	COLOUR	CAPACITY (OZ.)	CAPACITY (G)
10	Brown	4	115
12	Blue	3	85
16	Green	2.5	70
20	Gold	2	55
24	Silver	1.5	42



THE BURNT CHEF
PROJECT

**TACKLING WORLDWIDE
MENTAL HEALTH STIGMA**
TO CREATE A HEALTHIER
INDUSTRY VIA TRAINING,
EDUCATION, RESEARCH, AND
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